

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455638	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/09/2025
NAME OF PROVIDER OR SUPPLIER Greenview Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 401 Owen LN Waco, TX 76710	

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. (continued on next page)

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Based on observation, interview, and record review, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety in 1 of 1 kitchen reviewed for dietary services in that: The facility's dietary staff failed to effectively label and date items in the walk-in refrigerator. The facility failed to address the kitchen's air conditioning vents that were visibly soiled with a black substance. These failures could place residents at risk for food contamination and foodborne illness. The findings include: During a tour of the kitchen on 10/17/2025 at 09:27am the following was observed: The walk-in refrigerator contained what appeared to be ravioli in a clear plastic bag that was not labeled or dated. The freezer contained what appeared to be hash browns in a clear plastic bag with no label or date. The air condition system in the ceiling of the kitchen had a black substance on the vents. No interview could be conducted with the DM due to her being in the hospital with an illness. During an interview with DA on 10/17/2025 at 9:30am, DA stated the air condition unit's vents have had the black substance on them for a while. The DA stated that the black substance appeared to be mold. The DA stated that he was not aware if anyone had notified the maintenance director or ADM of the issues. The DA stated he did not know who was responsible for cleaning the vents but assumed it would be maintenance since it was on the air condition unit. The DA stated that a negative outcome would be someone could get sick from the black substance on the air condition unit's vents. During an interview with the [NAME] on 10/17/2025 at 9:35am, the [NAME] stated all items in the refrigerators and freezers should be sealed, labeled, and dated. The [NAME] stated she was new and was not sure who was responsible for labeling and dating items in the freezer. The [NAME] stated if an item in the freezer was not labeled or dated then you would not know if the items were usable or what the item was. During an interview with the Maintenance Director on 10/17/2025 at 11:45am, the Maintenance Director stated that he was new to the facility and was not aware of the black substance on the kitchen air condition unit's vents. The Maintenance Director stated he was not sure who was responsible for cleaning the air conditioning vents in the kitchen. The Maintenance Director stated that someone could get sick from the black substance. During an interview with the CO on 10/17/2025 at 3:15pm, the CO stated every item in the freezer should be labeled and dated. The CO stated it was whomever received the items responsibility to ensure the items were labeled and dated. The CO stated she was not aware that the air condition unit vents had a black substance on them. The CO stated the kitchen staff were responsible for cleaning the air condition unit's vent routinely. The CO stated the black substance appeared to be grime. The CO stated the black substance could possibly fall into the food being served or on the utensil being used in the kitchen. During an interview with the ADM on 10/17/2025 at 3:45pm, the ADM stated all items should be sealed, labeled, and dated. The ADM stated if an item was not labeled then it may not be identified correctly. The ADM stated whoever received the item would be responsible for ensuring it was sealed, labeled and dated properly. The ADM stated he was not aware of any black substance on the kitchen air condition unit's vents. The ADM stated the black substance appeared to be dust build up. The ADM stated a negative outcome would be someone could get sick from the dust build up on the vents. Record review of the facility's Food Receiving and Storage policy, dated 2001, reflected: Policy Statement Foods shall be received and stored in a manner that complies with safe food handling practices. Policy Interpretation and Implementation 8. All foods stored in the refrigerator or freezer will be covered, labeled and dated (use by date). Review of the facility's Sanitization policy, revised dated 2008, reflected: Policy Statement The food service area shall be maintained in a clean and sanitary manner. Policy Interpretation and Implementation 15. Kitchen and dining room surfaces not in contact with food shall be cleaned on a regular schedule and frequently enough to prevent accumulation of grime.</p>		